



Domaine LA BOUYSSSE



Veganaa 2017

AOP Corbières red

Blend : 50% syrah ; 30% carignan ; 20% grenache

Alcohol proof : 14%

Terroir : Boutenac (Grenache and Carignan) ; Fontfroide (syrah)

Soil : typically rocky and sandstone in Fontfroide ; clay-limestone with rolled pebbles in Boutenac

Age of the vineyard : 25 years (syrah and Grenache) ; 80 years (carignan)

Yields : 45hl/ha

Vinification : de-stemmed bunches for Syrah and Grenache with pumping and « cliquage » (sending dissolved oxygen under the marc cap during the alcoholic fermentation in order to maximise extraction of aromas). For Carignan, carbonic maceration in whole bunches. Grenache, Syrah and Carignan are blended and ageing during 6 months in oak barrels.

Production : 6 438 bottles

Packaging : bottles of 75cl

Bottling : October 2018

Tasting notes



Color : grenat intense.

Nose : lightly toasted, typical blackcurrants, liquorice and burlat cherry aromas.

Mouth : round with mellow tannins and velvety ripe fruit.

Can be kept : 6-7 years

Wine-food pairing : vegetables samosa, vegan burger or coral lentil wok.

Serve : 17-18°C

Domaine La Bouysse

3 chemin de Montsérét – 11200 St André de Roquelongue

T : 04 68 45 50 34 – F : 04 68 45 09 86

info@domainelabouysse.com – www.domainelabouysse.com